Establishment: Cunningham Collias	4 School		Date: 11/3/18	Page 1	of 3
Address: 44 Sacobie	D -1		Time In: 1000 AM Time		
Telephone: 6/7 - 998 7105/ Per	mit No.: ()(0)		Number of Violated Provisions		
Owner: Milton Public So	hash		to Foodborno Illness Risk end Interventions (Items 1 thro	Factors	
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nspector: Syin San			to Foodborne Illness Risk and Interventions (Items 1 thro		
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Preventing Contamination by Han	da	24 Time as a	a Public Heelth Control		
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Food Establishment Inspection Report - City/Town of Mildson

Establishment: Cunningham Collect School Date: 1/7/18 Page 3 of 3

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No.	Violations cited	Observations and/or Corrective Actions In this report must be corrected within the time frames stated below or in Section 8-405.11 of the Foo	d Code
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		Mcomer (amilton public schools org Sanitizer 200 ppm	
		Dishwaster > 160°F Hoods cleaned Huguet 2018	
		Trach ontside (ooks good	
		Jobhie out today, Many Ellen in PIC	

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gnature of Inspector:	Date: / (5) /1
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New Aiciving.

England, Inc.
18: (413) 479 77

		77 12021 1251	VIV.		
Site: Commeshor collic	ot	Food Safety & Sanitation Pro Left-Side "/" Acceptable / Right-Side ",	cedures " Unacceptable	District: 111/72	
Properly Washing, Rinsing & Sanitizing		Employee Presentation		Food Temperature Chart	
Glass and Stainless Appearance	<u>~</u> _	Proper Hand Washing	2_	Equipment Temperature Chart	V
Ovens and Cook Surfaces Appearance	45	Proper Glove Usage	٠		
Serving Line Appearance	v E	Hair Restraints	- 0 1000	Holding Temperature Chart Dishwasher Temperature Chart Thermometer Calibration	
Sinks and Food Prep Area Appearance	V- CENTE	Proper Storage of Food & Supplies	allen -	Thermometer Calibration	
Dish Room and Chemical Storage	<u> </u>	Sanitizer Bucket Appearance	- mfride	/Cooling Log	
Proper Mixing and Usage	<u> </u>	Hand Sink(s) Appearance	— - 1 0100)	B 111 4	
Sanitizer Strength Buckets		SDS Readily Available	(Receiving Log / Milk Involces \(\).	m proche
Bottles	V	Floors	0K-		3
		Walk-in Organization	011-	Training Records / Self-Inspections	morel
		3-11-13-11	(-11/200100	Receiving/Dumpster Area	ejeve
(Check all boxes that apply)		Training & Site Visit Comn	nents		
☐ MSDS ☐ Wash / Rinse / SanItize		HACCP	O OSHA	Training Module:	
	□ Usage	Cleaning Procedure	☐ Other (Expla	in Below)	
Employees Trained: Tericoveri 25/11	plan	on addressing hazar	tous (6)	constably of them	E1/24.
Comments: JCIIN, GU.	Milleny	1 Sandy Remind	al Alaso	Eller to Kein a	1.4
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Food Establishment Inspection Report - City/Town of Establishment: College 1007 Date: Page 3 of 3 **Temperature Observations** Item / Location Temp (°F) Item / Location Temp (°F) Item / Location Temp (°F) 38 lalk in Hunnecs 40 0000 Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Description of Violation Number Date to Correct By 55 0-501.13 53 501.13 6-501.111 T-TEMP THERMOLABEL & 5012 zer 200 PPW Microbase Signature of Person-In-Charge: Signature of Inspectors MOPH report form - 10/5/16 version

Establishment: Jenny du Snac	B. C	- City/Town	11.1-7638	Dog 4	./
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Food Establishment Inspection Report - City/Town of Milton

Establishment:

Date: 8 22 9 Page 3 of 4

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Item	Violations cited	In this report must be corrected within the time frames stated below or in Section 8-405.11 of the Foo	100
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		102° F 7 10 2000 50000	
		0130 Sink Iduarda Sale Sulve	
		pup sink/dump sink > 116°F	
		hook for ice scoop so it doesn't sit in ice (buck of house)	
		Sit in ice (house Const	
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Telephone: (017-333-2310) Pe	mit No.: 064	0	Time in: 2:30 Time o	
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Food Establishment Inspection Report - City/Town of Milton

Establishment: multi-Page 3 of 3 Temperature Observations Item / Location Temp (°F) Item / Location Temp (°F) item / Location Temp (°F) Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code item Section of Code Number Description of Violation Date to Correct By Signature of Person-in-Charge: MOPH report form - 10/5/18 versi

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Food Establishment Inspection Report - City/Town of Million Establishment: Date: **Temperature Observations** Item / Lecation Temp (°F) Item / Location Temp (°F) Item / Location Temp (°F) Sandwill (2 13244.V Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Coda Number Description of Violation Date to Correct By 1-501-110 100/100 200 PPN Signature of Person-in-Charge: Signature of Inspector: Date: MOPH report form - 10/5/16 version

Establishment: inlover School	P	y/Town	Date: 11/28/18	Per	je 1 c	1 2
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Telephono: (CT) -818-1051 Permit No.:	v 0					
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and diarrheal events	19	Proper ret	neating procedures for hot			
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No discharge from eyes, nose, and mouth	[23]	Proper det	d holding temperature te merking and disposition			-
Preventing Contamination by Hands	24	Time as a	Public Health Control			
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ifficial Order for Corrections Report on an in-	<u> </u>	rocess i n	ACCP Plan			
official Order for Correction: Based on an inspection tode pplicable sections of the 2013 FDA Food Code. This report order of the Board of Health. Fallure to correct violeties	ay, the items ma	arked "OUT"	Indicated violations of 105 CMR			d
n order of the Board of Health. Fallure to correct violetion	s cited in this re	port may re	Built in suspension or revocation of	jent co	nstitu	ites
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ate of Reinspection: Discussion with Person-in-Cha	rgo:					
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ilgnature of Inspector	1// 1/0	111/10	54.			

Food Establishment Inspection Report - City/Town of Establishment: GRAPEA Date: Page 3 **Temperature Observations** Item / Location Temp (°F) item / Location Temp (°F) Item / Location Temp (°F) 100/102,111 band Gialis Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Number Description of Violation Date to Correct By 200 PPM1 Signature of Person-In-Charge Date: Signature of Inspector. Date:

Site: Colorer			Food Safety & Sanitatio Left-Side "/" Acceptable / Right-S	n Procedures Side "/" Unacceptable	Olstrict: Miltor	2-
Properly Washing, Rinsing &	Sanitizing		Employee Presentation		Food Temperature Chart	
Glass and Stainless Appeara	nce	_	Proper Hand Washing		Equipment Temperature Cha	
Ovens and Cook Surfaces Ap	pearance		Proper Glove Usage		Holding Temperature Chart	
Serving Line Appearance			Hair Restraints		Dishwasher Temperature Ch	art
Sinks and Food Prep Area Ar	pearance	drawood	Proper Storage of Food & Supp	plies <u>Cansau</u>	•	
Dish Room and Chemical Sto		<u> </u>	Sanitizer Bucket Appearance			icked think
Proper Mixing and Usage			Hand Sink(s) Appearance		Sanitizer Log	
Sanitizer Strength	Buckets		SDS Readily Available	mostivalate	Receiving Log / Milk Invoices	s _n/a_
	Bottles	V 250	Floors	OK.	Training Records / Self-Inspecti	•
	Sink(s)		Walk-in Organization	gove	Receiving/Dumpster Area	OK- Somi date
(Check all boxes that apply)			Training & Site Visit C	Comments		
☑ MSOS □ Wash / Rinse / Sar	ıítlze	□ Mixing □ Usage	☐ HACCP☐ Cleaning Procedure	□ OSHA □ Other (Expla	Training Module:	1 Broken
Employees Trained:					·	,
Men C	2514 4	den 1	on addressing he	szandeno ela	micah - Raving	ed wister.
Comments: Jan	Jec	de Die	Dreaker of Donne	a - update	1 5DS, Chang	201
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is not sucorde	CI-I	- 6-64	end fracoded	It. Repla	aced brugget	5 mayer
3.25 19 Date			SES of New England Service Ter	<u>A</u>	Site Supervisor	Merely)
m/ Janu of	50g	reusier-	Please chan y	maganize	1/ 1/ 1 1/	Work Station



Of New England, Inc.

Asked start cool

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT Site: Colour Food Safety & Sanitation Procedures
Left-Side," /" Acceptable / Right-Side "/" Unacceptable District: Milton Properly Washing, Rinsing & Sanitizing 6 of Chiployee Presentation Food Temperature Chart Glass and Stainless Appearance Proper Hand Washing Equipment Temperature Chart Ovens and Cook Surfaces Appearance Proper Glove Usage Holding Temperature Chart Serving Line Appearance Hair Restraints Dishwasher Temperature Chart Sinks and Food Prep Area Appearance Proper Storage of Food & Supplies Thermometer Calibration Olsh Room and Chemical Storage Sanitizer Bucket Appearance Cooling Log Proper Mixing and Usage Hand Sink(s) Appearance Sanitizer Log Sanitizer Strength Buckets 5DS Readily Available Receiving Log / Milk Involces Bottles ~ Training Records / Self-Inspections Sink(s) 👱 Walk-in Organization Receiving/Dumpster Area 03004 (Check all boxes that apply) **Training & Site Visit Comments** O MSDS □ Mixing ☐ HACCP □ OSHA Training Module: ☐ Wash / Rinse / Sanitize □ Usage Cleaning Procedure Other (Explain Below) Employees Trained: lance to make some Theonometers are clucked

stablishment; Wifton Acarelen	1 Kan	557780	Date: 10/19/19	Page 1	of [5]
ddress: 170 antro St	1		Time in: 9:30 AtVIma o		
	10.: 068		Number of Violated Provisions R		
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erson-in-cherga: Kevin Williw	\	0	Number of Repeat Violations Re		41
spector. Trin Easen			to Foodborne Illness Risk Fa end Interventions (Items 1 throug		8
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Supervision			Protection from Contaminatio	n	
Person-in-charge prasant, demonstrates knowledge, and performs duties		15 Food se	parated and protected intact surfaces; cleaned &		
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Employee Health		Proper o	disposition of returned,		1
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No discharge from eyes, nose, and		22 Propar c	old holding temperature		
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Hands clean & properly washed			Consumer Advisory		
No bare hand contact with reedy-to-eat lood		25 Consumunderco	er advisory provided for raw / oked food		
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Approved Source Food obtained from approved source			ood/Color Additives and Toxic Subs	tances	
Food received at proper tamperature		27 Food add	ditives: approved & properly		1
Food received in good condition, safe, & unadulterated		28 Toxic sul	bstances properly identified,		
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Required records available: shellstock ags, parasite destruction		0	Conformance with Approved Proces	lures	
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Food Establishment Inspection Report - City/Town of _ This later Establishment: Milton Academy Bookstore **Temperature Observations** Item / Location Temp (°F) Item / Location Item / Location Freyer UP Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Number Description of Violation Date to Correct By Mostly non-TCS food items Barnes & Noble Kevin - MUILINS@ MILTON. ROPY Date: Date: 10/17 MDPH report form - 10/5/18 werst

ddress: 1.) O Centre ST	Dete: / Page 1 of 5
	Time in: 11 25 A M Time out:
elephone: (17 - 818 - 235) Permit No.: ()	Number of Violated Provisions Releted
wner: SAGE Dining/Milton Fra	to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
erson-in-charge: A Mark Supply De Call	(loun Siresta) Number of Repeat Violations Releted
spector: Sylva School	to Foodborne Illness Risk Factors
	and Interventions (Items 1 through 29): FORS AND PUBLIC HEALTH INTERVENTIONS
= in compliance OUT= out of compliance N/O = not observed N	I/A = not applicable COS = corrected on-site during inspection R = repeat violation
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Supervision	Protection from Contamination
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Management, food employee and conditional employee; knowledge.	Proper disposition of returned, 17 previously served, reconditioned & unsefe food
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Proper use of restriction and exclusion	18 Proper cooking time & temperatures
Procedures for responding to vomiting and diarrheal events	19 Proper reheating procedures for hot holding
Good Hygienic Practices	20 Proper cooling time and temperature
Proper eating, tasting, drinking, or obacco use	21 Proper hot holding temperature
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Preventing Contamination by Hands	24 Time as a Public Heelth Control
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dequate handwashing sinks properly	Highly Susceptible Populations
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ood obtained from approved source	Food/Color Additives and Toxic Substances
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Signature of Person-in-Charge:	Date: 1//29//8
Signature of Inspector:	Date:
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Establishment: Miton Academ	15 Forkes Date: 10/17/18 Page 1	of 3
Address: 70 Centre	Time In: G: US AMTIME out: []	
Telephone: 6 (7-898-798 Permit No.:	Number of Violated Provisions Related	
Owner: Sage Dining/Milton	to Foodborne Illness Risk Fectors and interventions (items 1 through 29):	4
Person-in-chalge: Canal Alexander	Number of Repeat Violetions Releted	~
Inspector. Zrin Egan	to Foodborne Illness Risk Factors	1
	and Interventions (Items 1 through 29):	10
IN = In compliance OUT= out of compliance N/O = not observed	CTORS AND PUBLIC HEALTH INTERVENTIONS N/A = not applicable COS = corrected on-site during inspection R = repea	t violation
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Supervision	Protection from Contamination	J
Person-in-charge present, demonstrates	15 Food separated and protected	
knowledge, and performs duties Certified Food Protection Manager	16 Food-contact surfaces; cleaned &	
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Procedures for responding to vomiting and diarrheal events	18 Proper cooking time & temperatures 19 Proper reheating procedures for hot holding	
Good Hygienic Practices	20 Proper cooling time and temperature	
Proper eating, tasting, drinking, or	21 Proper hot holding temperature	
tobacco use	22 Proper cold holding temperature	1
No discharge from eyes, nose, and mouth	23 Proper date marking and disposition	1
Preventing Contamination by Hands	24 Tima as a Public Health Control	l i
Hands clean & properly washed	Consumer Advisory	
No bare hand contact with ready-to-eat food	25 Consumer advisory provided for raw / undercooked food	
Adequate handweshing sinks properly supplied and accessible	Highty Susceptible Populations 26 Pasteurized foods used; prohibited foods	
Approved Source	not offered	
Food obtained from approved source	Food/Color Additives and Toxic Substances	
2 Food received at proper temperature	Food additives: approved & properly used	
3 Food received in good condition, safe, & unadulterated	28 Toxic substances properly identified, stored & used	1.4
Required records available: shellstock tags, parasile destruction	Conformance with Approved Procedures	
The state of the s	29 Compliance with variance / specialized process / HACCP Plan	
epplicable sections of the 2013 FDA Food Codo. This report an order of the Board of Health. Failure to correct violations establishment permit end cessation of food establishment of renewal pursuant to 105 CMR 590.000 you may request a horse of Reinepaction: Discussion with Person-in-Chail Violations	consected by 147/18	itutes
Signature of Person-In-Charge:	Date \ \O	7/18
Signature of Inspector:	Date:	-/18
MOPH report form - 10/5/18 version		1.10

Food Establishment Inspection Report - City/Town of Establishment: M. Hon Acrdemy Date: | 0 3 of 3 Page_ **Temperature Observations** Item / Location Temp (°F) Item / Location item / Location Temp (°F) +and61mg 102 37 MIK 103 choese alonge 1000 5V2 40 Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Description of Violation Number Date to Correct By 15 Praza sit 3-302.11 P COS in walk in 55 6-501.13 55 6-501.13 23 3-501.17 pf 15 3-302.11P 3-501.16 P 22 22 3-501.16 P 4-302.13 10:50 AM 48 4-302.13 repan 1-TEMP THERMOLABEL ® carbine on 590.011 A 570-011 C now - Jenn Herndon next Mondan Signature of Person-in-Charge: Signature of Inspector: MOPH report form - 10/5/16 version

Establishment: Goodwin Hunge-Mi	Char Hon	dinun	Data: 12/5/18	Page	1 of 3
Address: 120 Cranto	7-1-1-1	J. Sand	Time in: 9:35 All Time o		
Telephona: 617-894 1998 Permit No.	020		Number of Violated Provisions R		
Owner: SAGE Mary My Hom Aco	denvir		to Foodborne Illness Risk F and Interventions (Items 1 throug	actors	W
Person-in-charge: June Hindon			Number of Repeat Violations Re	eleted	6.7.
nspector: Win Soyan			to Foodborne Iliness Risk F	actors	
FOODBORNE ILLNESS RISK	FACTORS A	ND PUBLIC	and Interventions (Items 1 throug		
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No discharge from eyes, nose, and mouth	2	3 Proper de	ite marking and disposition		
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No bare hand contact with ready-to-eat		Consumer	r advisory provided for raw /		
lood	2	undarcool	(ed food		
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Approved Source	2	not offered	ed foods used; prohibited foods		(Fig.
Food obteined from approved source			od/Color Additives and Toxic Subst	ances	
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pplicable sections of the 2013 FDA Food Code. This removed of the Board of Hoalth. Follure to correct violetic stablishment permit and cessation of food establishment enewal pursuant to 105 CMR 590.000 you may request ato of Reinspection: Discussion with Person-in-City	ons cited in this is operetions. If you hearing before	eport may re	a Board of Health member or its ago sult in suspension or revocation of	ent cons the food	etit ule s d
Signature of Person-in Charge:					
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Food Establishment Inspection Report - City/Town of Establishment () with the in **Temperature Observations** Item / Location Temp (°F) Item / Location Temp (°F) Item / Location Temp (°F) time 51 W2 Delwastrer Observations and/or Corrective Actions Violetions cited in this report must be corrected within the time fremes stated below or in Section 8-405.11 of the Food Code Item Section of Code Number Description of Violation Date to Correct By Signature of Person-in-Charge: Date: Signature of Inspector: MOPH report form - 10/9/18 vorsion Date: 12/5/18

Address: 170 Centre St Telephone: 617-898-1798 Permit No.: 071	18(1) acock Date: 12/5/2018 Page 1 of
Telephone: 617-898-1798 Permit No.: 071	Time in: G:15 AMTime out:
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Number of Violated Provisions Ralated
Owner: SAGF Dining / Wilton academy	to Foodborna Illness Risk Factors and Interventions (Itams 1 through 29):
Person-in-charge: con f condon	Number of Repeat Violations Related
Inspector: Skin Egen	to Foodborne Illness Risk Factors end Interventions (Items 1 through 29):
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Supervision	Protection from Contamination
Person-in-charge present, demonstrates knowledge, and performs duties	15 Food separated and protected
2 Certified Food Protection Manager	Food-contact surfaces; cleaned & sanitized
Employee Health	Proper disposition of returned,
Management, food employee and	17 previously served, reconditioned &
3 conditional employee; knowledge,	unsefe food
responsibilities and reporting	Time/Temperature Control for Safety
4 Proper use of restriction and exclusion	18 Proper cooking time & temperatures
5 Procedures for responding to vomiting and diarrheal events	19 Proper reheating procedures for hot holding
Good Hygienic Practices	20 Proper cooling time and temperature
Proper eating, tasting, drinking, or	21 Proper hot holding temperature
tobacco use	22 Proper cold holding temperature
7 No discharge from eyes, nose, and mouth	23 Proper date marking and disposition
Preventing Contamination by Hands	24 Time as a Public Health Control
8 Hands clean & properly washed	Consumer Advisory
No bare hand contact with reedy-to-eat food	25 Consumer advisory provided for raw / undercooked food
Adequate handweshing slnks properly	Highly Susceptible Populations
supplied and accessible Approved Source	Pesteurized foods used; prohibited foods not offered
1 Food obtained from approved source	Food/Color Additives and Toxic Substances
2 Food received at proper temperature	27 Food edditives: approved & property
Food received in good condition, safe, & unadulterated	27 used 28 Toxic substances properly identified,
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gnature	of Person-in-Charge					Date: 17/5/15
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elephone: (19-949) 1982 Permit No.:()	Number of Violated Provisions Related to Foodbome Illness Risk Factors
owner SAGE Dining/Michan Acado	end Interventions (Items 1 through 29):
erson-in-charge: Maniette Delma (PIC Je	Number of Repeat Violations Related
ispector. Trin Egan	to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
	TORS AND PUBLIC HEALTH INTERVENTIONS
N = In compliance OUT= out of compliance N/O = not observed	N/A = not applicable COS = corrected on-site during Inspection R = repeat violation
	and the state of t
Compliance Stetus IN OUT NA NO	Compliance Status IN OUT NA NO COS
Supervision	Protection from Contamination
Person-in-charge present, demonstrates	15 Food seperated and protected
knowledge, and performs duties Certified Food Protection Manager	16 Food-contact surfaces; cleaned &
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responsibilities and reporting	Time/Temperature Control for Safety
Proper use of restriction and exclusion	18 Proper cooking time & temperatures
Procedures for responding to vomiting and diarrheal events	Proper reheating procedures for hot holding
Good Hygienic Practices	20 Proper cooling time and temperature
Proper eating, tasting, drinking, or	21 Proper hot holding temperature
tobacco use	22 Proper cold holding temperature
No discherge from eyes, nose, and mouth	23 Proper dete marking and disposition
Preventing Contamination by Hands	24 Time as a Public Health Control
Hands clean & properly washed	Consumer Advisory
No bere hend contact with ready-to-eat	25 Consumer advisory provided for raw /
food	undercooked food
Adequate handwashing sinks properly	Highly Susceptible Populations
supplied and accessible .	Pasteurized foods used; prohibited foods not offered
Approved Source	
Food obtained from approved source	Food/Color Additives and Toxic Substances
Food received at proper temperature Food received in good condition, safe, &	Food additives: epproved & properly used
unadulterated Required records available: shellstock	Toxic substances properly identified, stored & used
tags, parasite destruction	Conformance with Approved Procedures
	29 Compliance with variance / specialized process / HACCP Plan
pplicable sections of the 2013 FDA Food Code. This report n order of the Board of Health. Feilure to correct violations stablishmont permit and cessetion of food establishmont on	the Items marked "OUT" indicated violetions of 105 CMR 590,000 end when signed below by a Board of Health member or its agent constitutes ted in this report may result in suspension or revocation of the food rations. If you era subject to a notice of suspension, revocation, or nonning before the board of health in accordance with 105 CMR 590.015(B).
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Signature of Person-in-Charge:	Date: \\ ~ d\-
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Signature of Inspector:	Date: 11/29/18

Food Establishment Inspection Report - City/Town of

Scalenny Junes

Date:

Time in: 11:00 AMTime out:

Page 1 of 3

Food Establishment Inspection Report - City/Town of Establishment: Academy Date: June 7 Temperature Observations Item / Location Temp (°F) Item / Location Temp (°F) Item / Location Temp (°F) uculy bix solow trundan2 Lucunil Hers walle r 49 Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Description of Violation Number Dete to Correct By 22 3-501.16 0 KC T-TEMP THERMOLADEL & :35 AM \$ Carlos Signature of Person-In-Chargo? Signature of Inspector: Date: 11/29/18 MDPH report form - 10/5/18 version

Food Establishment Inspection Report - City/Town of Establishment: Wiften Handenny Date: Q:DG Page 1 of Address: 120 Centre St Time in: / Telephone: 617-998-1798 Permit No.: 034 Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): Number of Repeat Violations Related Inspector: to Foodborna lilness Risk Factors and interventions (itama 1 through 29): FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during Inspection R = repeat violation Compliance Status IN OUT NA NO COS R Compliance Status IN OUT WA NO COS R Supervision Protection from Contamination Person-in-charge present, demonstrates knowledge, and performs duties 15 Food separated and protected 16 Food-contect surfeces; cleaned & 2 Certified Food Protection Manager sanitized Employee Health Proper disposition of returned, Management, food employee and 17 previously served, reconditioned & 3 conditional employee; knowledge, unsafe food responsibilities and reporting Time/Temperature Control for Safety 4 Proper use of restriction and exclusion 18 Proper cooking time & temperatures Procedures for responding to verniting Proper reheating procedures for hot and diarrheal events holding **Good Hygienic Practices** 20 Proper cooling time and temperature Proper eating, tasting, drinking, or 21 Proper hot holding temperature tobecco use 22 Proper cold holding temperature No discharge from eyes, nose, and 23 Proper date marking and disposition mouth 24 Time as a Public Health Control Preventing Contamination by Hands 8 Hands clean & properly washed Consumer Advisory 25 Consumer edvisory provided for raw / No bare hand contact with ready-to-eat undercooked food food 10 Adequate handwashing sinks properly Highly Susceptible Populations supplied and accessible Pasteurized foods used; prohibited foods not offered **Approved Source** 11 Food obtained from approved source Food/Color Additives and Toxic Substances Food edditives: approved & properly 12 Food received at proper temperature 27 used Food raceived in good condition, safe, & 28 Toxic substances properly identified, unadulterated stored & used Required records available: shellstock tags, parasite destruction Conformance with Approved Procedures 29 Compliance with varience / specialized process / HACCP Plen Official Order for Correction: Based on an Inspection today, the items marked "OUT" Indicated violations of 105 CMR 590,000 and applicable sections of the 2013 FDA Food Coda. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Fallure to correct violations cited in this report may result in suspension or revocation of the food ostablishment permit end cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B). Date of Reinspection: Discussion with Person-in-Charge; Signature of Person-in-Charge Signature of Inspector

Food Establishment Inspection Report – City/Town of ___ Hoademy Snach Ban Page 3 of 3 **Temperature Observations** Item / Location Temp (°F) Item / Location Temp (°F) Item / Location Temp (°F) Hand 81 m/2 103 - Ceener Honodsinh Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Description of Violation Number Date to Correct By 44 4-501-11 4-501.11 Repair ice machine-broken on top Faw counie dough sitting out on top of ice COS Inadequate staff - 2 people working right now are very wernhelmed ant since 1911

Templogs? - not filled ant since 1911
Sanitizer 200 ppm

Dishwasher 175° F (I held door 8 hut
To com it)

Signature of Person-In-Charge:	
h tan la la	Date: 10/17/18
Signature of inspector:	Date: (0)12/18
MOPH report form - 10/5/18 version	1 3/1/18

1 * A \	Date: \ / 29 / 8 Page 1 of 5
Establishment: Mil-from Italy Study Address: 25 Carlo Pa	Time in: 11) A-V/1 Time out:
elephone: (1) -05(8 - 105) Permit No.: (2)	Number of Violeted Provisions Related
2 4 11	Tintonia and Interventions (Items 1 through 29):
Person-in-charge: Staine Moore	Number of Repeat Violations Related
nspector: Zrin Zerzw	10 Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
	RS AND PUBLIC HEALTH INTERVENTIONS
	= not applicable COS = corrected on-site during inspection R = repeat violat
Compliance Status	Compliance Status IN OUT N/A N/O CO
Supervision	Protection from Contamination
Person-In-charge present, demonstrates	15 Food seperated and protected
knowledge, and performs duties	16 Food-contact surfaces; cleaned &
Certified Food Protection Manager Employee Health	Sanitized Proper disposition of returned
Management, food employee and	Proper disposition of returned, 17 previously served, reconditioned &
B conditional employee; knowledge,	unsafe food
responsibilities and reporting	Time/Temperature Control for Safety
Proper use of restriction and exclusion	18 Proper cooking time & temperatures
Procedures for responding to vomiting and diarrheal events	19 Proper reheating procedures for hot
	holding
Good Hygienic Practices Proper eating, tasting, drinking, or	20 Proper cooling time and temperature
tobacco use	21 Proper hot holding temperature
No discharge from eyes, nose, and	22 Proper cold holding temperature
mouth	23 Proper date marking and disposition
Preventing Contamination by Hands	24 Time as a Public Health Control
Hends clean & properly washed	Consumer advisory provided for row /
No bare hand contact with ready-to-eat food	25 Consumer advisory provided for raw / undercooked food Highly Susceptible Populations
Adequate handwashing sinks properly	Pasteurized foods used; prohibited foods
supplied and accessible	not offered
Approved Source 1 Food obtained from approved source	Food/Color Additives and Toxic Substances
2 Food received at proper temperature	27 Food additives: approved & properly
Food received in good condition, safe, & unadulterated	Toxic substances properly identified, stored & used
Required records available: shellstock	Conformance with Approved Procedures
tags, parasite destruction	
	Compliance with variance / specialized process / HACCP Plan

Food Establishment Inspection Report - City/Town of Establishment: 3 of 3 Date: Page_ Temperature Observations Item / Location Temp (°F) Temp (°F) Item / Location Item / Location Temp (°F) Hand Files Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Description of Violation Number Date to Correct By next 6-501-13 55 in spierion 3-501.17 23 200 (11501 -es a Signature of Person-in-Charge: Date: Signature of Inspector: Date: (1/29/18 MDPH report form - 10/5/18 vursion



Site: Millen H.5		Food Safety & Sanitation I Left-Side "/" Acceptable / Right-Side	Procedures "/" Unacceptable	District: Milton	
Properly Washing, Rinsing & Sanitizing		Employee Presentation	12	Food Temperature Chart	
Glass and Stainless Appearance	LC_	Proper Hand Washing	<u> </u>	Equipment Temperature Charl	
Ovens and Cook Surfaces Appearance	· ~	Proper Glove Usage	~	Holding Temperature Chart	
Serving Line Appearance	يبا	Hair Restraints No	on pulled but	EDIshwasher Temperature Char	,
Sinks and Food Prep Area Appearance		Proper Storage of Food & Supplie		Thermometer Calibration	4/12
Dish Room and Chemical Storage	<u> </u>	Sanitizer Bucket Appearance	~	Cooling Log	- 44
Proper Mixing and Usage	<u>_</u> _	Hand Sink(s) Appearance		Sanitizer Log	~
Sanitizer Strength Bucket	s	SDS Readily Available	added update	Receiving Log / Milk Invoices) — — ,
Bottle	5 475U	Floors dolwartu 5D	S OK-	Training Records / Self-inspection	15 4
Sink(s)	Walk-In Organization	gord	Receiving/Dumpster Area	agood
(Check all boxes that apply)		Training & Site Visit Co	mments Inhele	d-duted	
□ MSDS □ Wash / Rinse / Sanitize	□ Mixing □ Usage	☐ HACCP☐ Cleaning Procedure	OSHA Other (Expl	Training Module: _	
Employees Trained: (10 cusse c) Comments: Left 02-/117	product	use of Elance	whren pro	auct touse. Som	itizer
daluvastus Peplace	si do	ung sinning. (hanged .		
5/1/19 Date WOTH CUTTED. ZM	iw Ge	SPS of New England Service Technicicle bothers-	filled a k	Site Supervisor	nl



Storage is dated property 4-0324

Site: ////////////////////////////////////	Le	Food Safety & Sanitation Pa ft-Side "/" Acceptable / Right-Side	rocedures "/" Unacceptable	District: Milton_	
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Ovens and Cook Surfaces Appearance	<u>~ _ </u>	Proper Glove Usage		Holding Temperature Chart	
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Proper Mixing and Usage	· <u> </u>	Hand Sink(s) Appearance		Sanitizer Log	
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(Check all boxes that apply)		Training & Site Visit Com	ments		<i>''</i>
□ MSDS □ Wash / Rinse / Sanitize	□ Mixing □ Usage	☐ HACCP ☐ Cleaning Procedure	□ OSHA □ Other (Explai	Training Module:	-
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ND PUBLIC HEALTH INTERVENTIONS
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Compliance Status
Protection from Contamination
15 Food separated and protected
16 Food-contact surfaces; cleaned &
Sanitized
Proper disposition of returned, 17 previously served, reconditioned &
unsafe food Time/Temperature Control for Safety
18 Proper cooking time & temperatures
19 Proper reheating procedures for hot
19 holding
20 Proper cooling time and temperature
21 Proper hot holding temperature
22 Proper cold holding temperature
23 Proper date marking end disposition
24 Time as a Public Health Control
Consumer Advisory
Consumer advisory provided for raw / undercooked food
Highly Susceptible Populations
Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances
Food additives: approved & properly
Toxic substances properly identified,
stored & used
Conformance with Approved Procedures
Compliance with variance / specialized process / HACCP Plan

Food Establishment Inspection Report - City/Town of Establishment: Page 3 of 8 **Temperature Observations** Item / Location Temp (°F) Item / Location Temp (°F) Item / Location Temp (°F) 101 Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Section of Code Number Description of Violetian Date to Correct By 55 Signature of Person-in-Charge: in wallet

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29 Compliance with variance / specialized process / HACCP Plan				29	Compliance	with variance / specialized				
Official Order for Correction: Based on en Inspection today, the items marked "OUT" Indicated violations of 105 CMR 590,000 and				1 1	II I ccoops	NOOF FIRM	1 1			

	hment:	P-100	High Sohoer	Date:	2/19/19	Page _	3 of 3	
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The Commonwealth of Massachusetts		wealth of Massachusetts # Violations			Date 10/4/18	01./			
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SOIT	pliance Statue			COS R	Con	npliance Statu	8		COS
		Supervision			17	IN OUT	Proper dispor	sition of returned, previously relationed & unaste food	
1	IN OUT	PiC present, dumenstrates kno performs duties	nwindge, and			Ti		ature Control for Safety	
2	IN OUT NA	Certified Food Protection Man	egor	1	18	IN OUT NA NO		ng time & temperatures	1
		Employee Health			19	IN OUT NA NO		Bing procedures for hot holding	-
3	IN OUT	Management, food employee i employee; knowledge, respon	and conditional						
	-	reporting			20	IN OUT NA NO	Froper coeling	g time and temperature	
4	IN OUT	Proper use of restriction and e	xclusion		21	IN OUT N/A N/C	Proper hot ho	ding temperature	
5	IN OUT	Procedures fer responding to vidertheal events	rempting and		22	IN OUT N/A N/C	Proper cold h	olding temperature	
		Good Hygienic Pract			23	IN OUT N/A N/C		harking and disposition	
6	IN OUT NO	Proper eating, testing, drinking			24	IN OUT N/A N/C	Time as a Pul	blic Health Centrol	-
7	IN OUT NO	No discharge from ayes, nose,			Con	sumer Adviso			1
		venting Contamination	by Hands		25	IN OUT N/A	Consumor ad undercooked	visory provided for raw /	
8	IN OUT INO	Hands clean & properly washe	d		Regi	ulrements for l	lighly Suece	ptible Populations (HSP)	
8	IN OUT NA NO	No bere hand contact with RTE	Flood		26	IN OUT NA	Pasteurized for	ods used; prohibited foods not	
10	IN OUT	Adequate hondwashing sinks p and accessible	ropedy supplied		Foor	d / Calor Addit		la Puhatanaa	
		Approved Source			27	IN OUT NA			
11	IN OUT	Food obtained from approved a			28	IN OUT NA		s: opproved & properly used sperly identified, stored & used	
12	IN OUT NA NO	Food received at proper tempo	reture			ormence with			
13	IN OUT	Food received in good condition unadulterated	n, sale, &		29	IN OUT N/A	Compliance w	ith variance / specialized process	
14	IN OUT NA NO	neguired records available; she	elstock tags,		-		/ HACCP Plan	<u> </u>	
		ransile destruction Protection from Contam	lmntlam		Risk	Factors are in	portent practi	ces or procedures identifie	d as the mo
15	IN OUT NA NO	Food soperated and protected	mation		preva	alent contributin	a factors of fo	odbomo illoass or injury. I	Public healt
16	IN OUT N/A	Food-contact surfaces; cleaned	& sanitized		inten	entions are co	ntroi measure:	s to prevent foodborne illne	ess or injury
			G	OOD RETA	IL PR	ACTICES			
		Good Retail Precioes are	preventative mea	sures to control the	addition o	f pathogens, chemic	als, and physical o	objects into foods	
		eonali moo ni ton ei mati bi	Mark "X" in	appropriate box for	COS and	or R CO	8 = corrected on-s		re, cal violatio
onij	llance Status	Sele Food and Wate		COS R	Com	pliance Status			cos
0	Pasteurized on	a used where required	or .		43	In the second second		Jee of Utensils	
1	The same of the sa	n approved source			44		s properly stored	openy stored, dried, & handled	
2	Variance obtain	ed for apacialized processing met	heds		45			os: propedy stored & used	
		Food Temperaturo Cor			46	Gloves used		ear properly energy at 0,550	
3	Proper cooling a tem: preture con	methods used; adequate equipme	ril for					pment end Vending	
4		arly cooked for hot holding			47			as cleanable, properly designed,	1 -
5		ng methods used			47	& bossurianos	nseq		
6		ng mezioda dised provided & accurate	-		48			, maintained, & used; test etrips	
	1	Food Identification			49	Non-tood con	act surfaces disan		
7	Food properly id	bolasi; original containur			50	Hot & cold wa	Physic ler available; adeq	cal Facilities	
		vontion of Food Contan	nination		51		nied; proper backf		
3	Insects, rodents	& animals not present			52	The second second second second	te water properly		
9	Contamination p	revenied during food preparation.	alorege and		53			and, supplied, & desired	_
)	Personal deanile	1005			54			red; facilities maintained	
1	the same of the latest second	openy used & stered			55		es installed, maint		
2	Weshing fruits &	vegetables			50	Adam of the	D -41 D 44 A 41		
CIRC A	SPECIAL REQUIP	REMENTS / OTHER	ry-choking (590.	.009 Ej) Toba	cco (590	.009 Fi) Allen	en Awarenees (590.009 GI Local law repu	lation DO
ard i	of Health member or I	is period at an inspection today, t	re items checked in Board of Health.	Failure to correct u	the Buan	of leasth Food Reg	ruleton / 2013 Fed	leval Food Code. This report, when	signed below
0025	ation of food estable: alender de ps. ht regul	real operations, if aggivered to	this order ou ha	ve a right to a heari	ng. Your	sednest wast pe It. w	riting and submitte	teral Food Code. This report, when islan or revocation of the food establed to the Board of Health at the abo	ve address will ve address will
6	Signature	The state of the s	The same	n a pro-	~				- Me - 12
	tor's Signature	5016 an	errent e	Follow-u	YES	NO feierla anat	Follow-up D	Date; if applicable:	1.6
		A comment of the state of the s		+	-	(annua Birc)	up b	, is uppresents.	



			OILI	
Site: Marce		Food Safety & Sanitation Pr Left-Side "/" Acceptable / Right-Side "	ocedures "/" Unacceptable	District: Milton
Properly Washing, Rinsing 8	k Sanitizing 📈	Employee Presentation		Food Temperature Chart
Glass and Stainless Appear	ance 🗻	Proper Hand Washing	Ž	Equipment Temperature Chart
Ovens and Cook Surfaces A	ppearance 🚤	Proper Glove Usage	<u> </u>	Holding Temperature Chart
Serving Line Appearance	<u>~</u> _	Hair Restraints		Dishwasher Temperature Chart
Sinks and Food Prep Area A	ppearance	Proper Storage of Food & Supplies	See below	
Dish Room and Chemical St	orage Optical	Sanltizer Bucket Appearance		Cooling Log
Proper Mixing and Usage	Buckets	Hand Sink(s) Appearance		Sanitizer Log
Sanitizer Strength	Buckets	SDS Readily Available	- mus	Receiving Log / Milk Invoices Connuit
	Bottles V 2:50		UK	Training Records / Self-Inspections
	Sink(s) 252	Walk-In Organization	OK	Receiving/Dumpster Area Motion glass -
(Check all boxes that apply)		Training & Site Visit Com	ments	Late of the
□ MSDS □ Wash / Rinse / Sa	□ Mixing nitize □ Usage	☐ HACCP ☐ Cleaning Procedure	□ OSHA □ Other (Expla	Training Module:
Employees Trained:		1 /	201	•
w/ Sony	t, AllenoKer	Leane : Niander - A	Le OSHA	plan on addigasing
Comments://_//////	10 Chamical	1- 40 dalid ull 505	Skinks	now That are mostly
color coded"	Challed .	Sanitize dealudes	her francis	dohnester feed ove
thought will	ed somitize	x 3tickus (worn) or	a Stacks	Hing new plue Cutter
23/25/19 Date		SES of New England Service Technic	าไลก์	Monneys out
In dry	Storage - no	bub covers - most	items, co	ans, condiments du not

Of andscaping?

New fo clean

England, Inc.

New action

Accerting and

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT

Site: / Tuce		Food Safety V. Canibables B		District: Milton
		Food Safety & Sanitation Procedures Left-Side "\rangle" Acceptable / Right-Side "\rangle" Unacceptable		District:
Properly Washing, Rinsing 8		Employee Presentation	4.4	Food Temperature Chart
Glass and Stainless Appeara	-	Proper Hand Washing	<u> </u>	Equipment Temperature Chart
Ovens and Cook Surfaces A	ppearance /	Proper Glove Usage		, Holding Temperature Chart
Serving Line Appearance		Hair Restraints ろめ	me, pulled back	
Sinks and Food Prep Area A		Proper Storage of Food & Supplies	s x + + of	Thermometer Calibration Some no
Dish Room and Chemical St	orage 🔟	Sanitizer Bucket Appearance	<u></u>	Cooling Lag
Proper Mixing and Usage		Hand Sink(s) Appearance	<u></u>	Sanitizer Log
Sanltizer Strength	Buckets	SDS Readily Available	/	Receiving Log / Milk Invoices
	Bottles <u>~ 257</u>)	Floors	BIDOT!	Training Records / Self-inspections
	Sink(s)	Walk-in Organization	good	Receiving/Dumpster Area MISSA
(Check all boxes that apply)		Training & Site Visit Con	nments	1
□ MSDS		Training & Site Visit Con		Training Module:
** **			nments OSHA Other (Exp	Training Module:
© MSDS © Wash / Rinse / Sa Employees Trained:	□ Mixing nitize □ Usage	☐ HACCP☐ Cleaning Procedure	□ OSHA □ Other (Exp	lain Below)
© MSDS © Wash / Rinse / Sa Employees Trained:	□ Mixing nitize □ Usage	☐ HACCP☐ Cleaning Procedure	□ OSHA □ Other (Exp	lain Below)
□ MSDS □ Wash / Rinse / Sa Employees Trained: u/ Som jot	nitize 🗆 Mixing **Disage** **Murican ()	CIUL Affectence botwe	0 OSHA 0 Other (Exp	lain Below) Ecn. J Bennicide
□ MSDS □ Wash / Rinse / Sa Employees Trained: u/ Som y f Comments: A Cano	Musian C	CARL difference botan lated Great! C	OSHA Other (Exp en Sanittz Mucked du	lain Below) En J Bermicide structure wash frimse
OMSDS OWash / Rinse / Sa Employees Trained: U/Som yit Comments: & Cans feed of teny	Marion (ant difference bother lated Great! C	OSHA Other (Exp En Sanitiz Mulled du SKillet	lain Below) Les J Bennicide structules county since
OMSDS OWash / Rinse / Sa Employees Trained: U/Som yit Comments: & Cans feed of teny	Millsage Mariorn () have been () Roplace ()	CARL difference botan lated Great! C	OSHA Other (Exp En Sanitiz Mulled du SKillet	lain Below) En J Bermicide structure wash frimse
OMSDS OWash / Rinse / Sa Employees Trained: U/Som yit Comments: & Cans feed of teny	Marion (ant difference bother lated Great! C	OSHA Other (Exp En Sanitiz Mulled du SKillet	lain Below) Les J Bennicide structules county since
OMSDS OWASH/Rinse/Sa Employees Trained: u/Somyit Comments: f cans feed of temp Reviewed C	Marion (HACCP Cleaning Procedure Can't difference between lated Great! Co drain thes or left Expan Mash	OSHA Other (Exp en Saniti- bucked do SKillet extra	lain Below) Les J Bennicide structules county since
OMSDS OWASH/Rinse/Sa Employees Trained: W/Somyit Comments: own freed y temp Reviewed of Date	Marion (ant difference bother lated Great! C	OSHA Other (Exp en Saniti- bucked do SKillet extra	con J Bennicide structured washif sinse Chicked WAGED logi-

Address: ISA Blue Holls Reported No.: ISA Demonstrates In Supervision Person-In-charge present, demonstrates knowledge, and performs duties Certified Food Protection Manager Employee Health Management, food employee and conditional employee; knowledge, responsibilities and reporting Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, end mouth	15 Food s 16 Food-csanitiz Proper 17 previouns afe 18 Proper 19 Proper	COS = corrected on-site during Inspectio Compliance Status Protection from Contaminate sepereted and protected contact surfaces; cleaned & sed or disposition of returned, susly served, reconditioned & se food Time/Temperature Control for Streed transpections of the strength of the s	Related Factors ugh 29): Related Factors ugh 29): Related Factors ugh 29):	eat violat	
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No discharge from eyes, nose, end mouth		r cooling time and temperature			
No discharge from eyes, nose, end mouth	21 Proper	ot holding temperature			
mouth .		r cold holding temperature		\top	
	23 Proper	r date marking and disposition			
Preventing Contamination by Hands	24 Time as a Public Health Control				
Hands clean & properly washed		Consumer Advisory	-,	-	
No bare hand contact with ready-to-eet food	Consumer advisory provided for raw / undercooked food				
Adequate handwashing sinks properly	ln	Highly Susceptible Populatio	ins .	1-1-	
supplied and accessible	not offe	zed foods used; prohibited foods			
Approved Source	not on	Food/Color Additives and Toxic Su	bstances		
Food obtained from approved source Food received at proper temperature	₂₇ Food a	additives: approved & properly			
Food received in good condition, safe, &	21 used				
unadulterated Required records availeble: shellstock	stored	substances property identified, & used		. 4	
tags, parasite destruction		Conformance with Approved Procedures			
	29 Compil	lance with variance / specialized is / HACCP Plan			
official Order for Correction: Based on an inspection today, the item policipate sections of the 2013 FDA Food Code. This report, when sin order of the Board of Health. Failure to correct violations cited in the stablishment permit and cessation of food establishment operations, enewal pursuant to 105 CMR 590.000 you may request a hearing be late of Rainspection: Discussion with Person-in-Charge:	igned below his report ma . If you are s	by a Board of Health member or its ay result in suspension or revocation subject to a nolice of suspension, rev	agent con n of the foo vocation, o	stitute: od or non-	
Signature of Person-in-Charge:		Date	Đ:	_	
Signature of Person-in-Charge:		Date		2 ()	

Food Establishment Inspection Report - City/Town of Establishment: Date: \ Temperature Observations Item / Location Temp (°F) Item / Location Temp (°F) ttem / Location Temp (°F) stand sint 101 Housedans 102 Observations and/or Corrective Actions Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code Item Section of Code Number Description of Violation Date to Correct By 55 storings rest 1157201817 Date: 11/28/18 MOPH report form - 10/5/18 vor fon



Site: TVC/C		Food Safety & Sanitation Proc Left-Side "/" Acceptable / Right-Side "/	cedures "Unacceptable	District: 1771/1707
Properly Washing, Rinsing & Sanitizing	کد و	Employee Presentation		Food Temperature Chart
Glass and Stainless Appearance		Proper Hand Washing		Equipment Temperature Chart
Ovens and Cook Surfaces Appearance	₩ —	Proper Glove Usage		Holding Temperature Chart
Serving Line Appearance	\checkmark	Hair Restraints	<u>_</u>	Dishwasher Temperature Chart
Sinks and Food Prep Area Appearance	·	Proper Storage of Food & Supplies	Luciu	
Dish Room and Chemical Storage	-	Sanitizer Bucket Appearance	DACKET	Cooling Log
Proper Mixing and Usage	<u>~</u> _	Hand Sink(s) Appearance	//	OSanltizer Log
Sanitizer Strength Buckets		SDS Readily Available	Luplatio	-1
Bottles	1250	Floors	ovod	Training Records / Self-Inspections
5ink(s)		Walk-in Organization OK		Receiving/Dumpster Area Through fro
(Check all boxes that apply)		Training & Site Visit Comm	ents	
© MSDS □ Wash / Rinse / Sanitize	□ Mixing □ Usage	☐ HACCP ☐ Cleaning Procedure	□ O\$HA □ Other (Exp)	Training Module:
Employees Trained:				•
1 Vaimily	Er Mi	13514 Plan on ac	decerine	, Marindaya Chamical
Comments: Reviewed 11.	1 Zen:	ida, Kin Merini	Alixin	ada - armalal
added to (100)	Hy no	() 5D5 PALKET	Ciry year	Tanit Tan - large
test strips	-147	2 60001 HA	142/10	is - april
3/28/19 Date		SFS of New England Service Technicia	1	Site Supervisor
Storage place	tras	u/ Kmi- Mcun	1129 te	up for milk, on invoice